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Green Beans in Balsamic Reduction

1 ½ pounds green beans, trimmed
1 cup balsamic vinegar
¼ cup honey
¼ cup olive oil
1 teaspoon fresh dill, chopped
1 teaspoon thyme
2 tablespoons red onion, minced
3 garlic cloves, minced
3 tablespoons lemon juice
½ teaspoon lemon zest
½ cup sliced almonds

- Blanche the green beans. Drain and place in a bowl of ice water.
- Coat the bottom of a small pan with olive oil. Add the onion and garlic and cook, stirring occasionally, until browned – about 7 minutes. Add the rest of the ingredients. Bring to a soft simmer and simmer until vinegar is reduced by half. Remove from heat and cool down.
- Place green beans into a bowl. Add vinegar. Toss well and add almonds.
- Serve.